

Case Study: Meat Marinade

Application

Meat Marinade Injection

Specifications

1:4 ratio salt and seasonings into water

Challenge

In-tank mixer could not provide sufficient particle reduction of seasonings

Issue

Particles in marinade clogging injection system

Products with Similar Challenges

Sauces, dressings, condiments, herbal supplement capsules



FSI Capabilities

Models: 12

Max. Tip Speed: 44m/s

Max. Flow Rate: 375 gpm (85 m3/hr)

Part #: 1050000359
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FSI Fixes Marinade Mix & Eliminates Downtime

A large global food corporation was experiencing problems with their meat marinade clogging their meat injection skid system. The mixing system they were using to make the marinade did not sufficiently reduce the seasoning particles size in the marinade and these particles would clog the injectors. As a result, they had to shut down the line each time to unclog the injectors.

Solution

Instead of replacing the entire mixing tank set-up, Fristam recommended they simply place a Fristam FSI 712 Shear Pump inline between the mix tank and the injector system. This allowed them to achieve their goal without having to make a change to their overall process or current equipment.

Why It Worked

As the marinade flows through the FSI Shear Pump, 100% of it must pass through the teeth of its high shear rotor-stator combination. As a result, all of the product is blended uniformly.

To read the complete story, visit:

Call Fristam to discuss your application today: 800-841-5001.

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